

Prawn cocktail two ways



Here are two varieties of prawn cocktail.

A Marie-rose version and an herby version.

Delicious for all the family and great to serve as a starter.



Ingredients

Serves 6

12 washed little gem lettuce leaves

Marie-rose version

- 160g cooked king prawns
- 60g mayonnaise
- 1tsp tomato puree
- 1/2tsp sweet smoked paprika
- Large pinch of salt flakes
- Very small bunch of chives

Lemon and herb version

- 160g cooked king prawns, dried with kitchen towel
- 2tbsp extra virgin olive oil
- finely grated zest of ¼ of unwaxed lemon
- 1tbsp lemon juice
- 1 heaped tbsp. finely chopped parsley
- pinch of salt flakes
- freshly ground black pepper to taste

Method

Marie-rose version

Mix the mayonnaise, tomato puree, paprika and salt together in a small bowl. Add the prawns and turn everything over until it is well coated.

Arrange 6 of the lettuce leaves on a platter. Spoon the prawn mixture evenly between the lettuce cups. Snip the chives over the top of the prawns.

Lemon and herb version

Mix everything but the prawns together in a small bowl until well combined. Add the prawns and turn everything over until it is well coated.

Arrange 6 of the lettuce leaves on a platter. Spoon the prawn mixture evenly between the lettuce cups.